



Jérôme Damy, Damy manager and 2007 meilleur ouvrier de France.

**HISTORY**

Tonnellerie Damy is a third generation cooperage located in Meursault, Burgundy that was founded in 1946 by M. Roger Damy and produces premium traditional forest origin barrels, puncheons and casks (225L - 860L) sourced from different French forests.

**TODAY**

Tonnellerie Damy is now managed by Jérôme Damy who, like his father Jacques Damy in 1976, was awarded the Meilleur Ouvrier de France award in 2007. Tonnellerie Damy along with sister company Tonnellerie Billon form Les Tonnelleries de Bourgogne or translated "The Cooperages of Burgundy", one of the few suppliers still able to offer oak selection by forest origin.

Since 1997 barrels produced at Damy are CTB certified (fûts de traditions Française traditional French barrels) which is a unique label, ensuring a high quality barrel's traceability, drying, technical features and respect for tradition.

Tonnellerie Damy is part of the PEFC (Programme for the Endorsement of Forest Certification) which is the world's largest forest certification system that promotes sustainable forest management.

Tonnellerie Damy is one of the most renowned Burgundian Cooperages. The barrels are synonymous with the world's greatest Chardonnays and Pinots and are featured in many Côtes de Beaune and Nuits domaines. The distinctive and delectable house style is the reason you will find Damy barrels in many wineries around the world.

**STYLISTICALLY**



Noisette color of the inside of a DAMY barrel after the 2 hour super light long "Imperial" toast.

*Damy barrels have traditionally offered a stunning ability to soften tannins and provide a creamy, rounded mid-palate, while its lighter more respectful toasting enhances vineyard terroir. Both styles of toasting support and enhance fruit sweetness to complement both white and red wines, and both are available in a variety of forest origins.*



Damy Imperial barrel.

**STRONG POINTS**

- Forest origin and special barrels
  - Special barrels: Rouge, R2, Estrella, Exclusive and Imperial
- Partnered with stave mill in the Jura region of France:
  - Merrains du Jura
- Independently owned and part of Les Tonnelleries de Bourgogne
- Fire bent and fire toasted barrels
- Offers French oak barrels, puncheons and casks (225L - 860L)



**IMPERIAL** | Three forest blend, seasoned 36 months, with two hour light long proprietary toast

*Delicat* | Optional barrel finishing technique

- Light Long Plus Plus Toast

## 2023 DAMY USA PRICES

PLACE YOUR ORDER BY MARCH 15 FOR BEST PRICING

ALL BARRELS FROM BOUCHARD COOPERAGES CAN BE COMBINED FOR VOLUME PRICE DISCOUNTS

| Product  | Qty   | FRENCH OAK MARCH 15 | FRENCH OAK APRIL 15 | FRENCH OAK LATER ORDER |
|--|-------|---------------------|---------------------|------------------------|
| Bordeaux Export (225L)   | 1-15  | 946 €               | 1,009 €             | 1,074 €                |
|  | 16-30 | 937 €               | 1,000 €             | 1,065 €                |
| Burgundy Export (228L)   | 31-50 | 927 €               | 990 €               | 1,055 €                |
| 25/27 mm staves, 6/8 galvanized hoops  | 51-75 | 922 €               | 985 €               | 1,050 €                |
|  | 76-1C | 913 €               | 976 €               | 1,041 €                |
| <b>265L Export</b>   |       |                     |                     |                        |
| 265L Export  | 1-15  | 993 €               | 1,056 €             | 1,121 €                |
|  | 16-50 | 983 €               | 1,046 €             | 1,111 €                |
| Burgundy sized heads and Bordeaux length staves, 25/27 mm staves, 6/8 galvanized hoops | 51-75 | 973 €               | 1,036 €             | 1,101 €                |
|  | 76-1C | 968 €               | 1,031 €             | 1,096 €                |
| <b>300L Puncheon</b>   |       |                     |                     |                        |
| 300L Puncheon  | 1-3   | 1,104 €             | 1,167 €             | 1,232 €                |
|  | 4-35  | 1,093 €             | 1,156 €             | 1,221 €                |
|  | 36-53 | 1,082 €             | 1,145 €             | 1,210 €                |
| <b>350L Puncheon</b>   |       |                     |                     |                        |
| 350L Puncheon  | 1-3   | 1,248 €             | 1,311 €             | 1,376 €                |
|  | 4-35  | 1,235 €             | 1,298 €             | 1,363 €                |
|  | 36-53 | 1,223 €             | 1,286 €             | 1,351 €                |
| <b>400L Puncheon</b>   |       |                     |                     |                        |
| 400L Puncheon  | 1-2   | 1,421 €             | 1,484 €             | 1,549 €                |
|  | 3-20  | 1,407 €             | 1,470 €             | 1,535 €                |
|  | 21-30 | 1,393 €             | 1,456 €             | 1,521 €                |
| <b>500L Puncheon</b>   |       |                     |                     |                        |
| 500L Puncheon  | 1-2   | 1,638 €             | 1,701 €             | 1,766 €                |
|  | 3-20  | 1,621 €             | 1,684 €             | 1,749 €                |
|  | 21-30 | 1,605 €             | 1,668 €             | 1,733 €                |



| 225/228L | 300L   | 500L   |
|----------|--------|--------|
| +93 €    | +109 € | +155 € |

Limited quantities. Created especially for powerful, grand-cru style wines. Extra tight grain from a melange of the finest French forests. Optimal seasoning and proprietary toast. Brings a restrained, fruit-forward elegance.

(Available from 225L & 228L - 500L)



| 225/228L | 300L  | 500L   |
|----------|-------|--------|
| +62 €    | +72 € | +103 € |

A hand-selected blend of extra tight grain French oak all sourced from one long term respected supplier. Damy Rouge 36 months seasoning, R2 24 months. Proprietary Toast. An intense finishing toast is used to help develop structure in bolder red wines. R2 has an even longer toasting, intended for stronger varietals.

(Available from 225L & 228L - 500L)



| 225/228L | 300L  | 500L  |
|----------|-------|-------|
| +33 €    | +40 € | +40 € |

Specifically developed to honor the character of Rhône varietals (red and white). Extra tight grain French oak from a premier French forest and single supplier. 36 months seasoning. Proprietary Toast. Reveals fruity notes and sweetness on the nose; silky smooth tannins on the palate with volume and freshness.

(Available from 225L & 228L - 500L)



| 225/228L | 300L  | 500L  |
|----------|-------|-------|
| +15 €    | +18 € | +18 € |

A proprietary barrel finishing technique unique to Tonnellerie DAMY that aims to soften the initial presence of the oak and elevate the integration and harmony between the fruit, oak and toast. This technique maintains DAMY's signature mid-palate volume and roundness.

(Available from 225L & 228L - 500L)



| 225/228L | 300L | 500L   |
|----------|------|--------|
| +150 €   | N/A  | +150 € |

A blend of premium oak from the Vosges, Allier and Jura regions of France with a proprietary 2 hour light long toast only on small embers that gives a very light noisette colored toast to the barrel. Aimed to offer very nuanced oak characteristics and lift the terroir and fruit components of your wine.

(Available in 225L, 228L, 500L & 600L)

### TOAST LEVELS

- Light
- Light Long
- Light Long Plus Plus
- Medium
- Medium Long
- Medium Plus
- Heavy

### FRENCH OAK CASKS

| Product                               | MARCH 15                         | APRIL 15 | LATER ORDER |
|---------------------------------------|----------------------------------|----------|-------------|
| 600L 32 mm staves, 8 galvanized hoops | 1,828 €                          | 1,891 €  | 1,956 €     |
|                                       | 45 mm staves, 8 galvanized hoops | 2,274 €  | 2,337 €     |
| 700L 32 mm staves, 8 galvanized hoops | 2,002 €                          | 2,065 €  | 2,130 €     |
|                                       | 45 mm staves, 8 galvanized hoops | 2,448 €  | 2,511 €     |
| 860L 32 mm staves, 8 galvanized hoops | 2,398 €                          | 2,461 €  | 2,526 €     |
|                                       | 45 mm staves, 8 galvanized hoops | 2,844 €  | 2,907 €     |

### BARREL OPTIONS

| Name                                       | 200-265L | 300-500L | 600-820L |
|--|----------|----------|----------|
| Head Toasting (All forests)                | +10 €    | +14 €    | +21 €    |
| 3 Year Air Dry (All forests)               | +33 €    | +40 €    | +52 €    |
| 4 Year Air Dry (Allier, Jura, Vosges)      | +47 €    | -        | -        |
| 5 Year Air Dry (Very limited availability) | +57 €    | -        | -        |
| Burgundy Batard (4 chestnut hoops)         | +22 €    | -        | -        |
| Burgundy Château (8 chestnut hoops)        | +44 €    | -        | -        |
| Black Hoops                                | +22 €    | +57 €    | -        |

### FOREST ORIGIN

- Allier
  - Vosges
  - Nevers
  - Jura
  - Chatillon
  - Eastern European
- \*Offered at -90€

Exclusive forest origins such as Tronçais, Bertranges, Jupilles and Citeaux are available for an additional charge.

5

**DAMY**  
MEURSAULT - FRANCE

March 15 and April 15 prices require delivery acceptance as early as June 1 and July 1 respectively. All prices above are listed in Euros (€) and include delivery to either of our distribution warehouses. Free winery delivery and price discounts are available for full container purchases. Please inquire.

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